

#12790



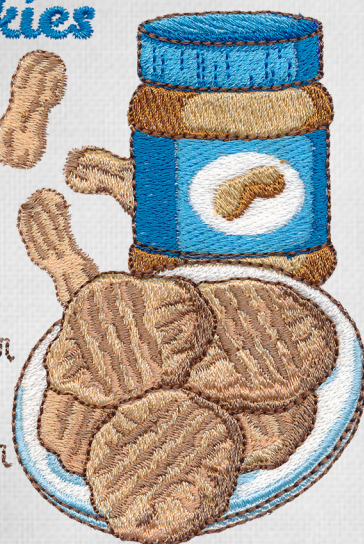
gersnap cookies



2 1/4 c all-pu
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ulated sugar
375°. Beat bro
asses and egg u
remaining ingred
c. Shape dough in
tops in sugar. Ov

Peanut Butter Cookies

1/2 c butter
1/2 c white sugar
1/2 c brown sugar
1/2 c peanut butter
1 egg
1 1/4 c all-purpose flour
3/4 tsp baking soda
1/2 tsp baking powder
1/4 tsp salt



Beat butter 2 minutes. Add sugars and beat
2 minutes. Mix in peanut butter and egg.
Whisk dry ingredients and stir into mixture.
Wrap dough in plastic and refrigerate 3 hours.
Preheat oven to 375°. Shape dough into
1 1/4 inch balls and place 3 inches apart on
ungreased cookie sheet. Flatten with back

White Ch candan Cook

1 c
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slowly stir
nuts and ch

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DESIGNS

Cookies Recipe Towels

Note: Some designs in this collection may have been created using unique special stitches and/or techniques. To preserve design integrity when rescaling or rotating designs in your software, always rescale or rotate designs using the handles directly on-screen.

Peanut Butter Cookies



1/2 c butter
 1/2 c white sugar
 1/2 c brown sugar
 1/2 c peanut butter
 1 egg
 1 1/4 c all-purpose flour
 3/4 tsp baking soda
 1/2 tsp baking powder
 1/4 tsp salt


Beat butter 2 minutes. Add sugars and beat 2 minutes. Mix in peanut butter and egg. Whisk dry ingredients and stir into mixture. Wrap dough in plastic and refrigerate 3 hours. Preheat oven to 375°. Shape dough into 1 1/4 inch balls and place 3 inches apart on ungreased cookie sheet. Flatten with fork dipped in sugar to create a crisscross pattern. Bake 9 to 10 minutes or until light brown.

12790-01 Peanut Butter Cookies Recipe Towel

Size Inches: 5.41 X 8.72 in. Size mm: 137.41 X 221.49 mm Stitch Count: 38,801 St.

1. Ingredients & Instructions.....	0945
2. Plate & Label.....	0015
3. Peanut Butter Jar & Label.....	0851
4. Peanut Butter Jar & Label Shading.....	1032
5. Crystal Blue Lid & Label.....	3910
6. Title, Tropical Blue Lid & Label Shading.....	3901
7. Light Blue Plate Shading.....	3962
8. Cookie & Peanuts.....	1140
9. Tan Cookie Shading.....	1141
10. Cookie, Peanut Shading & Outlines.....	0853
11. Plate & Cookie Outlines.....	1055

White Chocolate Macadamia Nut Cookies



1 c softened butter
 3/4 c light brown sugar
 1/2 c white sugar
 2 eggs
 1/2 tsp vanilla extract
 1/2 tsp almond extract
 2 1/2 c all-purpose flour
 1 tsp baking soda
 1/2 tsp salt
 1 c chopped macadamia nuts
 1 c chopped white chocolate

Preheat oven to 350°. Mix butter and sugars until smooth. Beat in eggs, one at a time. Stir in extracts. Combine flour, baking soda, and salt; then slowly stir into the mixture. Mix in nuts and chocolate. Drop by teaspoonfuls onto ungreased cookie sheets. Bake 10 minutes or until golden brown.

12790-02 Macadamia Nut Cookies Recipe Towel

Size Inches: 5.34 X 9.28 in. Size mm: 135.64 X 235.71 mm Stitch Count: 37,187 St.

1. Ingredients & Instructions.....	0945
2. Light Green Leaves.....	5650
3. Green Leaves.....	5531
4. Light Brown Shell.....	0934
5. Dark Brown Shell & Title.....	1055
6. Light Yellow Nuts & Cookie Shading.....	0101
7. Yellow Nuts & Cookie Shading.....	0660
8. Tan Cookie Shading.....	0771
9. Brown Cookie Shading & Title.....	1123
10. Cookie Outlines.....	0853
11. Title.....	5513

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Gingersnap Cookies



1 c brown sugar 2 1/4 c all-purpose flour
 3/4 c shortening 1 tsp ground cinnamon
 1/4 c molasses 1 tsp ground ginger
 1 egg 1/2 tsp ground cloves
 2 tsp baking soda 1/4 tsp salt
 granulated sugar

Preheat oven to 375°. Beat brown sugar, shortening, molasses and egg until well blended. Stir in remaining ingredients except granulated sugar. Shape dough into teaspoon sized balls. Dip tops in sugar. On lightly greased cookie sheets, place each ball sugar side up, 3 inches apart. Bake 10 to 12 minutes or until set.

12790-03 Gingersnap Cookies Recipe Towel

Size Inches: Size mm: Stitch Count:
 5.28 X 8.86 in. 134.11 X 225.04 mm 34,864 St.

1. Ingredients & Instructions.....	0945
2. Light Green Leaves.....	5650
3. Green Leaves.....	5610
4. Ginger.....	0781
5. Ginger Shading & Outlines.....	1123
6. Cinnamon Sticks.....	1133
7. Sticks Shading & Outlines.....	1355
8. Cookies.....	0832
9. Cookies Shading.....	0853
10. Cookies Detail & Title.....	1055

Isacord Thread Colors

0015 White	0934 Fawn	1355 Fox
0101 Eggshell	0945 Pine Park	3901 Tropical Blue
0660 Vanilla	1032 Bronze	3910 Crystal Blue
0771 Rattan	1055 Bark	3962 River Mist
0781 Candlewick	1123 Caramel Cream	5513 Ming
0832 Sisal	1133 Peru	5531 Pear
0851 Old Gold	1140 Meringue	5610 Bright Mint
0853 Pecan	1141 Tan	5650 Spring Frost